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TITLE: PRODUCTION OF INSTANT NOODLE

PUBN-DATE: January 11, 1994

INVENTOR-INFORMATION:

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NISSIN FOOD PROD CO LTD

APPL-NO: JP04045553

APPL-DATE: March 3, 1992

US-CL-CURRENT: 426/557

INT-CL (IPC): A23L 1/162

ABSTRACT:

PURPOSE: To provide the instant noodle capable of being cooked and eaten only by pouring hot water on the instant noodle or boiling the instant noodle in boiling water, having a so-called 'stiff' texture extremely similar to the texture of a raw noodle in a restored state, having an excellent taste, and reduced in the state 'extended with hot water'.

CONSTITUTION: A 'raw material containing a raw material powder such as wheat flour or starch and an alkaline agent such as KANSUI (an alkaline aqueous solution) as a noodle quality-improving agent is mixed with alginic acid and/or its salt for controlling the pH of the noodle dough (noodle filaments) to a weak acidic state or to a weak alkaline state, and subsequently treated with an acid solution for controlling the pH of the noodle filaments to an acidic region to form the acid-insoluble net tissue of the alginic acid in the noodle filaments. The noodle filaments thus treated are subjected to a proper drying treatment such as fry-drying, hot air drying or lyophilization.

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